



THE MILLER HOUSE

RESTAURANT & CATERING

TO BEGIN

FRIED GREEN TOMATOES ♦ 9.99

Fried green tomatoes, watermelon salsa

HERB SHRIMP ♦ 14.99

Lemon and herb marinated jumbo shrimp,
grilled baguette

FRIED SUMMER VEGETABLES ♦ 10.99

Fried vegetables, horseradish mayonnaise

PIMENTO CHEESE ♦ 11.99

Warm pimento cheese, baguette

JOHNNY CAKES WITH BACON JAM ♦ 12.99

Fresh corn cakes, bacon jam, scallion

SOUTHERN SAMPLER ♦ 15.99

Southern cheese torte, crackers, grit sticks,
sweet potato chips, cheese straws, fried
green tomatoes

SOUP DU JOUR

5.50/ cup ♦ 6.99/bowl

Choice of house made soups

SALADS

Dressings: Blue Cheese, Ranch, Thousand Island,
Balsamic, Lemon Poppyseed, Honey Mustard

THE MILLER HOUSE SALAD OR CAESAR SALAD ♦ 9.99

add chicken - 4.50, salmon or shrimp - 5.50

ARUGULA SALAD ♦ 11.99

Arugula, tomato, red onion, avocado, lemon
poppyseed dressing

COBB SALAD ♦ 11.99

Romaine, turkey, blue cheese, tomato,
avocado, egg, bacon

SOUTHERN FRIED CHICKEN SALAD ♦ 12.99

Romaine, tomato, cucumber, carrot, red
onion, cheddar, chicken tenders

SOUP AND SANDWICH OR SALAD ♦ 10.99

Half sandwich (Fried Green Tomato BLT or
Club), salad, or cup of soup

SANDWICHES & PASTA

Sandwiches served with choice of side item

TRADITIONAL CLUB ♦ 11.99

Roasted turkey, ham, Swiss cheese, mayonnaise,
bacon, lettuce, tomato

FRIED GREEN TOMATO BLT ♦ 10.99

Cornmeal dusted green tomatoes, bacon, romaine
lettuce, mayonnaise

GRILLED CHICKEN SANDWICH ♦ 13.99

Gouda, apple, lettuce, bacon, Kaiser bun

ANGUS BURGER ♦ 12.99

Half-pound burger, Kaiser bun with lettuce,
tomato, red onion, pickle
add cheese – 0.65, add bacon – 1.25

FARFALLE WITH ARUGULA LEMON CREAM ♦ 13.99

Bowtie pasta, arugula, tomato, roasted garlic
lemon cream sauce
add chicken – 4.50, salmon or shrimp – 5.50

FOR THE MAIN COURSE

All entrees served with House or Caesar salad
Substitute cup of soup – 3.50, Arugula salad - 2.99

FILET OF BEEF WITH CORN PUDDING ♦ 40.99

Seared 8 oz. filet , demi-glace, fresh corn
pudding, sautéed asparagus

RIBEYE WITH RED PEPPER RISOTTO ♦ 32.99

Seared 12 oz. rib-eye, roasted red pepper risotto
and Worcestershire glazed mushrooms

SIRLOIN WITH WHITE WINE HERB BUTTER ♦ 25.99

Grilled 8 oz. sirloin, baked potato, sautéed
green beans

BACON WRAPPED GOAT CHEESE CHICKEN ♦ 24.99

Yukon Gold roasted potatoes, grilled vegetables

AIRLINE CHICKEN WITH HERB JUS ♦ 23.99

Airline chicken breast, summer squash casserole,
sautéed green beans

PORK CHOP WITH CHERRY BOURBON GASTRIQUE ♦ 26.99

Bone in pork chop, Yukon Gold mashed
potatoes and sautéed spinach

MOLASSES GLAZED SALMON WITH PEACH SALSA ♦ 25.99

Yukon Gold roasted potatoes, sautéed asparagus

JUMBO LUMP CRAB CAKES ♦ 27.99

Jumbo lump crab cakes, roasted corn, sautéed
spinach, dill remoulade

FOR THE LIGHTER APPETITE

CHICKEN TENDERS ♦ 13.99

Fries, coleslaw, honey mustard dressing

TOMATO PIE ♦ 13.99

Tomatoes, cheeses, fresh basil, salad

MEATLOAF ♦ 14.99

House made meatloaf, demi-glace, Yukon Gold
mashed potatoes, sautéed green beans

SUMMER VEGETABLE PLATE ♦ 13.99

Yukon Gold mashed potatoes, green beans,
roasted corn, fried green tomatoes, fried okra,
spinach, roasted tomato

FRIED CATFISH FILLETS

12.99/one fillet ♦ 15.99/two fillets

Fries, coleslaw, dill remoulade

SHRIMP AND GRITS ♦ 14.99

Sautéed shrimp served over
cheddar stone-ground grits

BEVERAGES

Coca-Cola Products

Ale 8-1

San Pellegrino

Iced or Hot Tea

Gourmet Coffee

DESSERTS

Our desserts are made fresh daily. Ask
your server about our dessert offerings.



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270-685-5878

THEMILLERHOUSERESTAURANT.COM